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# EUROPEAN PATENT OFFICE

## Patent Abstracts of Japan

PUBLICATION NUMBER : 08140611  
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APPLICATION NUMBER : 06281668

APPLICANT : KAO CORP;

INVENTOR : NISHIDE TSUTOMU;

INT.CL. : A23L 1/176

TITLE : COATING MATERIAL FOR FRIED FOOD, COATING MATERIAL FOR DEEP-FRIED FISH AND VEGETABLE AND BATTER

ABSTRACT : PURPOSE: To obtain a coating material for a fried food, containing a citric acid monoglyceride, etc., a sucrose fatty acid ester and a protein derived from an egg, suppressing coating sag and oil splashes, providing deep-fried fish and vegetable excellent in external appearance, useful for a fried food and deep-fried fish and vegetable improved in texture.

CONSTITUTION: This coating material for a fried food comprises wheat flour as a main component, (A) preferably 0.05-3wt.% of a citric acid monoglyceride and/or a diacetyl tartaric acid monoglyceride, (B) preferably 0.05-3wt.% of a sucrose fatty acid ester and (C) preferably 2-7wt.% of a protein derived from an egg. A dried coating preferably contains 2-15wt.% of the protein, 0.01-2wt.% of a polysaccharide as a thickening agent and 0.02-2wt.% of a swelling agent.

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